

New Spice Cake

Ingredients	50 Servings		100 Servings		Directions
	Weight	Measure	Weight	Measure	
Sugar	1 lb 12 oz	3 1/2 cups	3 lb 8 oz	1 qt 3 cups	1. Combine sugar, margarine or butter, and vanilla in mixer with paddle attachment for 5 minutes on low speed until smooth and creamy.
Margarine or butter	1 lb	2 cups	2 lb	1 qt	
Vanilla		1 Tbsp		2 Tbsp	
Frozen egg whites, thawed	8 oz	1 cup	1 lb	2 cups	2. Slowly add egg whites and mix for 1 minute on low speed until blended. Scrape down the sides of the bowl.
OR		OR		OR	
Fresh large egg whites		8 each		16 each	
Enriched all-purpose flour	1 lb 12 oz	1 qt 2 1/2 cups	3 lb 8 oz	3 qt 1 cup	3. In a separate bowl, combine flour, baking soda, cinnamon, cloves and nutmeg.
Baking soda		1 Tbsp 1 tsp		2 Tbsp 2 tsp	
Ground cinnamon		1 Tbsp		2 Tbsp	

Ground nutmeg	1 tsp	2 tsp	
Lowfat 1% milk	1 qt	2 qt	<p>4. Add dry ingredients to the creamed mixture, alternating with the lowfat milk. DO NOT OVERMIX.</p> <p>5. Pour 7 lb 4 oz (approximately 1 gal) of batter into each steamtable pan (12" x 20" x 2 ½") which has been lightly coated with pan release spray. For 50 servings, use 1 pan. For 100 servings, use 2 pans.</p> <p>6. Bake: Conventional oven: 350° F for 25-30 minutes Convection oven: 325° F for 20 minutes When done, cake will spring back when lightly touched.</p> <p>7. Cut 5 x 10 (50 pieces per pan).</p> <p>8. Frost with Spice Icing (C-29).</p>

Notes

Special Tip:

This can also be baked in a sheet pan (18" x 26" x 1") for 1 gallon of batter. Bake in a conventional oven at 350° for 15-20 minutes. Cut 5 x 10 for 50 servings.

Serving	Yield	Volume
1 piece. For Enhanced Meal Pattern only: 1 piece provides 1 serving of grains/breads.	50 Servings: about 7 lb 4 oz (batter) about 7 lb 100 Servings: about 14 lb 8 oz (batter) about 14 lb	50 Servings: about 1 gallon (batter) 1 steamtable pan 100 Servings: about 2 gallons (batter) 2 steamtable pans

Nutrients Per Serving					
Calories	196	Saturated Fat	2 g	Iron	1 mg
Protein	3 g	Cholesterol	1 mg	Calcium	32 mg
Carbohydrate	29 g	Vitamin A	365 IU	Sodium	204 mg
Total Fat	8 g	Vitamin C		Dietary Fiber	1 g